

Classic Prawn Cocktail - Fresh Prawns with Marie Rose Sauce in a Bed of Fresh Leaves topped with Paprika, served with Brown Bread

Beef Carpaccio - Raw Slices of Beef Fillet, Rocket Salad, Parmesan Shaving, Balsamic Glaze, Extra Virgin Olive Oil, and Fresh Pink Peppercorn

Tuna Tartare marinated in Extra Virgin Olive Oil and Soy Sauce garnished with Carrot and Cucumber Shavings

Gamberoni Piccanti - King Prawns, Chilli, Garlic, Parsley, White Wine and Cherry Tomato on Tuscan Bread, served with Rocket

Creamy Burrata Cheese on a Bed of Caponata (Sicilian mixed Roast Vegetables with a touch of Tomato Sauce) $^{(V)}$ 

Glass of Lemon Sorbetto, to freshen your palate

## **MAIN COURSES**

Traditional Roast Turkey with all the Trimmings, Roast Potatoes & Seasonal Vegetables  $^{\rm (GF,\,DF)}$ 

8oz. Fillet Steak with Roast Potatoes, Grilled Vegetables, Rocket, Parmesan Shavings and Red Wine Sauce

Grilled Lamb Cutlets in Rosemary Lamb Sauce served with Roast Potatoes & Seasonal Vegetables

Grilled Salmon Fillet with Cream, Tomato, Prawn and Dill Sauce, Roast Potatoes & Seasonal Vegetables (GF)

Parmigiana - Aubergines baked with Tomato Sauce, Mozzarella, Parmesan and Garlic (V)

## DESSERTS

Classic Tiramisu - Mascarpone Cream on Soaked Ladyfingers in Coffee, Chocolate Chips, Aromatic Wine, decorated with Dusted Cocoa

Baked Cheesecake with Berries Coulis (GF, DF)

Zuccotto - Ice Cream Cake with Amaretto Syrup, Vanilla Cream, Chocolate Sauce and Coconut Flakes

Artisan Cheese Platter with Biscuits and Chutney

Warm Chocolate Brownie served with Vanilla Ice Cream (GF)

Panettone with Chocolate/Pistachio Sauce & Dry Fruits to finish

